**Sunday Lunch Menu**

2 course – 30

3 course – 35

**Nibbles**

Mixed marinated olives (VE) (GF) – 5

Padron peppers, whipped tahini, Maldon sea salt, lemon (V)(N)(GFO)(VEO) – 6.5

**Starters**

Canadian maple & mustard chipolatas

Jalapeño bottlecaps, Japanese breadcrumbs, whipped sour cream, chives, lemon (V)

Sausage roll, English mustard, onion chutney

Halloumi fries, Japanese breadcrumbs, chili jam, mint yoghurt, sesame, lemon (V)

Will’s fried chicken, hot honey ranch, pickled chili, lime

**Mains**

roasted rib of Ribble Valley Hereford beef, red wine beef sauce

French trimmed chicken breast, sage and onion stuffing, thyme and chicken sauce

Nutless roast, mushroom, pumpkin and sunflower seeds (V)

All of our Sunday roasts are served family style with traditional trimmings;

Yorkshire pudding, roast potatoes, honey glazed carrots, roasted green veg and cauliflower cheese

**Desserts**

Sticky toffee pudding, Lancashire red toffee sauce, Madagascan vanilla ice cream

Tiramisu, rum soaked Naple biscuits, marscapone, chocolate

Triple choc brownie, cherry coulis, Madagascan vanilla ice cream (GF)

(V) vegetarian (VO) Vegetarian option available (VE) vegan (VEO) vegan option available

(GF) gluten free (GFO) gluten free option available

(N) contains nuts

please inform the staff of any allergens or dietary requirements